Center for Food Safety and Applied Nutrition February 26, 2008

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Mission

Protecting the public's health by ensuring that the nation's food supply is safe, sanitary, wholesome, and honestly labeled, and that cosmetic products are safe and properly labeled.

Regulatory Authority

- Responsible for the safety of 80% of all food consumed in the United States
 - Entire domestic and imported food supply
 - Except
 - Meat
 - Poultry
 - Frozen, dried and liquid eggs
 - Animal health and plant health issues are regulated by USDA/APHIS

Regulated by USDA/FSIS

Products Under FDA/CFSAN Authority

- Dairy Products
 - Milk
 - Cheese
 - Butter
- Plant products
 - Vegetables
 - Fruits
 - Nuts
 - Juices
- Spices
- Dietary Supplements

- Seafood
 - Finfish
 - Shellfish
 - Crustaceans
 - Surimi based
- Grain-based
 - Bread
 - Cereals
 - Flour
- Bottled water
- Cosmetics

- Aimed at improving food safety whether food is made in the U.S. or imported into the U.S.
- Both are focused on prevention
- Both emphasize risk-based prevention

- Common Elements of the two Plans:
 - -- Certification process for high risk foods,
 - -- enhancing standards for high risk foods,
 - encouraging good importer practices for high risk foods,
 - -- increasing U.S. outreach overseas

- Implementation of the Plans will be a top priority for the next several years
- Outreach on the plans will continue
- For any new regulations we pursue, we will go through notice and comment rulemaking process

- We will conduct outreach and education on any new requirements/policies to ensure transparency in all of our actions
- Stakeholder input will be solicited throughout the implementation processes
- We will be hiring additional personnel to assist with implementation of the Plans, including capacity-building and increased technical assistance to foreign countries